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THE COTTAGE HERB GARDEN:

Wherein is contained a List of all manner of thriving Plants:

HERBS *of a fragrant savour,*

offered for Sale, to provoke your content,
during the Spring, the Summer & at the Fall;

AS ALSO

A List of the Dried Herbs:

for Flavoring & for Fragrance; as well as
divers Kinds of commodities for the use of a Garden;

WHEREUNTO IS ADDED

Such other information as is right necessary to be known.



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U. S. Department of Agriculture

THE COTTAGE HERB GARDEN is situated near the Norman Arch entrance to the Bishop's Garden in the Cathedral Close on Mount Saint Alban in the City of Washington. It is open to visitors between the hours of 8:30 and 6 in Summer and between 9 and 5 in Winter. It is closed on Sundays and on the great feast days of the Church. It contains two unique herb gardens, one of many herbs named in the Bible and the other with herbs named in Shakespeare's plays and poems.

THE SALE OF GARDEN HERBS and of other articles in the Cottage is conducted under the auspices of the Cathedral and is wholly in aid of its work.

SHIPMENTS OF PLANTS from the greenhouses can be made throughout the United States during Spring, Summer, and Fall according to Government regulations. They are inspected and passed by the United States Department of Agriculture before shipment.

THE PRICES QUOTED IN THIS LIST are prices at the Cottage Herb Garden. They do not include the cost of delivery, which is additional; approximate shipping weights are indicated for several of the principal items listed. Remittance of the listed price should accompany an order; C.O.D. orders are not desirable because of the added cost of handling which they involve. Although there is no expectation that the prices named in this list will be changed, the Cottage Herb Garden reserves the right to make without notice any changes in price which future conditions may make necessary.

HERBS FOR THE GARDEN

"A little cottage plot . . . And did you not notice how ever and again you fell upon some quaint, strange plant which has been expelled from the modern border, which seemed to touch your inmost soul and to fill your mind, especially if in childhood, with a sense of wonder and mysterious awe."

- AMBROSIA. *Chenopodium botrys*. Annual. Fragrant, small oak-like leaves. Used as a tea. (Plants only.)
- ANGELICA. *Angelica archangelica*. Biennial. Greenish white blossoms; large divided leaves. Stems crystallized for confections. (Seed only.)
- ANISE. *Pimpinella anisum*. Annual. White flowers; lacy leaves. Leaves used for garnishing. Seed used for flavoring bread and cookies. (Seed only.)
- BALM. Lemon. *Melissa officinalis*. Perennial. Dark green lemon-scented leaves. Used in fruit salads and iced tea, and in Potpourri. (Plants only.)
- BASIL. Bush. *Ocimum minimum*. Annual. Aromatic green leaves; spicy flowers. Used in salad dressings and with cottage cheese. (Plants only.)
- BASIL. Sweet. *Ocimum basilicum*. Annual. Yellowish-green leaves; very pungent clove-like flavor. Used in tomato dishes, green salads and cooked vegetables. (Plants only.)
- BERGAMOT. Bee-balm or Oswego Tea. *Monarda didyma*. Perennial. Fragrant foliage; red flowers. Used as a beverage herb for tea or flavoring wine. (Plants only.)
- BORAGE. *Borago officinalis*. Annual. Oval leaves; blue flowers. Leaves used in salads, flowers used as a garnish. Good for bees. (Seed only.)
- BURNET. *Sanguisorba officinalis*. Perennial. Cucumber-scented leaves used in salads, soups and iced drinks. (Plants only.)
- CHAMOMILE. *Anthemis nobilis*. Perennial. Gray green leaves; white daisy-like flowers with yellow centers. Dried flowers used for tea. (Plants only.)
- CHAMOMILE. *Matricaria chamomilla*. Perennial. Fern-like leaves; daisy-like blooms. Good covering for sunny, gravelly banks. Used for tea. (Seed only.)

These prices do not include expressage nor postage.

- CARAWAY. *Carum carvi*. Biennial. Carrot-like plant; white blooms. Seeds used in cakes and cookies and with cottage cheese. (Seed only.)
- CATNIP. *Nepeta cataria*. Biennial. Gray-green leaves; lavender-colored flowers. Used as tea. Cats love it. (Plants only.)
- CHERVIL. *Anthriscus cerefolium*. Annual. Fern-like leaves; small white blooms. The French and Italians use it in salads and fish sauces, also in "fines herbes." (Plants only.)
- CHIVES. *Allium schoenoprasum*. Perennial. Slender tube-like leaves have delicate taste and scent of onion. Used in salads, omelets, meats and sauces. (Plants only.)
- CLARY. Sage. *Salvia sclarea*. Biennial. Large grey-green flannel-like leaves; greenish-white blooms. Leaves can be used in sachets. Used formerly to flavor wine, salads and soups. (Seed only.)
- CORIANDER. *Coriandrum sativum*. Annual. Yellow-green leaves; pale rose-tinted flowers. Seeds used for flavoring. (Seed only.)
- COSTMARY. *Chrysanthemum balsamita*. Perennial. Long, stalks, yellowish, mint-scented leaves; yellow flowers. Dried leaves used for tea; in France for veal stuffing. (Plants only.)
- COWSLIP. *Primula veris*. Perennial. Crinkled leaves; pale yellow blooms. Used for tea. (Seed only.)
- CUMIN. *Cuminum cyminum*. Annual. Leaves finely divided; pinkish flowers. In Holland and Switzerland seed used to flavor cheese; in Germany to flavor bread. (Seed only.)
- DILL. *Anethum graveolens*. Annual. Soft feathery leaves, very pungent; yellow flowers. Leaves used for flavoring meats and fish sauces; seed used for pickled cucumbers and vinegar. (Seed only.)
- ELECAMPAGNE. *Inula helenium*. Perennial. Very large leaves with yellowish-green tips; yellow flowers. Formerly used medicinally and in veterinary remedies. (Seed only.)
- FENNEL. *Foeniculum officinale*. Annual. Finely-divided thread-like leaves; yellow flowers. Leaves used to flavor soup or fish; seeds to flavor soups, spiced beets and cakes. (Plants only.)
- GERANIUM. Scented-leaf. *Pelargonium*. Perennial.
- ROSE. Velvet-like divided leaves which smell of roses and spice. Pink flowers. (Plants only.)
- SKELETON. Aromatic leaves intricately branched; pink flowers. (Plants only.)
- LEMON. Lemon-scented leaves; rose-tinted flowers. (Plants only.)
- LADY MARY. Dainty leaves with spicy scent; a free bloomer. (Plants only.)
- OAK LEAF. Rich dark green leaves. 2 varieties. (Plants only.)
- BALM. Large velvety leaves; pink blooms. (Plants only.)
- NUT-MEG. Small round gray-green leaves. (Plants only.)
- GERMANDER. *Teucrium chamaedrys*. Perennial. Pungent foliage; purple flowers. Good as edging plant. (Plants only.)
- HOREHOUND. *Marrubium vulgare*. Perennial. Woolly leaves; whitish flowers. Formerly used in candy and in syrup for coughs and colds. (Plants only.)
- HYSSOP. *Hyssopus officinalis*. (Blue.) Perennial. Dark green leaves; blue and bronze flowers. Formerly used medicinally and in perfume. Good for edging. (Plants only.)
- LAVENDER. *Lavandula officinalis* or *Vera*. Perennial. Gray-green narrow leaves; fragrant flower-spikes. Used in perfumes, sachets, and formerly in medicines. (Plants only.)

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LEMON VERBENA. *Aloysia citriodora*. Perennial. Aromatic light green leaves; flowers small, white, with purplish tubes. Used mainly in potpourri, sachets and perfume; sometimes as a tea. (Plants only.)

LOVAGE. *Levisticum officinale*. Perennial. Large dark green celery-like leaves; yellow flowers. Stalks used in salads; seed for flavoring confections. (Plants only.)

MARIGOLD. Pot. *Calendula officinalis*. Annual. Bright flowers of different shades of yellow. Used for coloring and sometimes for flavor. (Seed only.)

MARJORAM. Pot. *Origanum onites*. Perennial. Aromatic leaves; fragrant white flowers, sometimes pinkish. Used when fresh for tea, when dried for potpourri. (Plants only.)

MARJORAM. Sweet. *Origanum marjorana*. Annual in north, perennial in south. Small fragrant green leaves; greenish flowers. Used in perfume; also for flavoring salad, soup and meats, especially lamb. (Seed only.)

MINT. *Mentha*. Perennial. Used for flavoring beverages, vegetables, sauces and confections.

APPLE. *Gentilis*.

PEPPERMINT. *Piperita*.

GOLDEN. *Citrata*.

CURLY. *Crispa*.

PENNYROYAL. *Pulegium*.

WOOLY. *Rotunifolia*.

→ CREEPING. *Requieni*.

SPEARMINT. *Spicata*.

(Plants only.)

MUGWORT. *Artemisia vulgaris*. Perennial. Fragrant green foliage turning to reddish-purple in Fall. Full of ancient herb-lore, but little modern usage except for back-ground. (Plants only.)

NEPETA MUSSINI. Perennial. Sturdy green leaves; masses of blue flowers. Used for edging.

PARSLEY. *Petroselinum hortense*. Biennial or perennial. Ornamental dark green curly leaves. Used for flavor and garnishing. (Plants only.)

PINKS. *Dianthus*. Spice Pinks. Fragrant decorative flowers. (Seed only.)

PENNYROYAL. See MINT.

PEPPERMINT. See MINT.

ROSEMARY. *Rosemarinus officinalis*. Perennial. Narrow, fragrant, grey-green leaves; pale blue flowers. Used for fragrance and for flavoring. (Plants only.)

RUE. *Ruta graveolens*. Perennial. Much-cut leaves grayish green; small yellow flowers. Bitter stinging taste; pungent odor. Used sparingly in green salads. (Plants only.)

SAFFRON. *Carthamus tinctorius*. Safflowers. Annual. Spiney leaves and orange colored flowers from which a dye is made. Used in flavoring. (Seed only.)

SAGE. *Salvia officinalis*. Perennial. Rough, grey-green leaves; lavender-blue flowers. Used for seasoning, particularly pork and poultry. Also used for tea. (Plants only.)

SANTOLINA. Gray, or lavender cotton. *Santolina chamaecyparissus*. Perennial. Fragrant, silver-gray leaves resembling sea-weed; flowers like golden balls. Decorative plant, excellent for edging. (Plants only.)

SANTOLINA. Green. *S. virides*. Green, fragrant, low-growing.

SAVORY. Summer. *Satureia hortensis*. Annual. Slender soft leaves; pale pinkish-lavender flowers. Leaves used in flavoring soups, salads, meats and vegetables, or as a garnish. (Seed only.)

SAVORY. Winter. *Satureia montana*. Perennial. Smooth dark green leaves; pinkish-white flowers. Used to flavor soups and meat. A legendary first aide for bee-sting. (Plants only.)

SKIRRET. *Sium sisarum*. Shiny green leaves; white flowers. Root used as a vegetable, rather like parsnips. (Plants only.)

BOOKS AND PAMPHLETS FOR SALE AT THE
COTTAGE HERB GARDEN
MOUNT SAINT ALBAN
WASHINGTON, D.C.

Planting an Herb Garden (manual), by Mrs. Rosetta Clarkson.....	\$.50
Flavoring with Frangrance " "50
Historic Plots (Pamphlet on Shakespeare and Biblical Garden)	
Grandmother's Herbs and Simples.....	by E. E. Poe
HERBS AND HOW TO GROW THEM, by Helen Noyes Webster.....	.75
FLOWER ARRANGEMENT, by Dorothy Biddle.....	and 1.00
HERBS FOR URBANS--AND SUBURBANS, by Katharine Van der Veer	1.00
WHAT TO DO WITH HERBS, by Mary Cable Dennis.....	(Cook Book) 1.50
CULINARY HERBS AND CONDIMENTS, by Mrs. M. Grieve.....	1.50
1001 GARDEN QUESTIONS ANSWERED, by Alfred Carl Hatter.....	2.00
HERBS AND THE EARTH, by Henry Beston.....	2.00
A GARDEN OF HERBS, by Eleanor Sinclair Rohde.....	2.00
GARDENING WITH HERBS FOR FLAVOR AND FRAGRANCE, by	2.50
Helen Morgenthau Fox.....	2.50

Books and papers for sale and rent

These prices do not include expressage nor postage.

- SOUTHERNWOOD. *Artemisia abrotanum*. Perennial. Feathery silvery-green aromatic leaves. Sometimes called Old Man's or Lad's Love. (Plants only.)
- SWEET CICELY OR MYRRH. *Myrrhis odorata*. Perennial. Fragrant fern-like leaves; small white flowers. Seeds, plant and root formerly used in cooking and medicine. (Plants only.)
- SWEET WOODRUFF. *Asperula odorata*. Perennial. Fragrant leaves that grow in a beautiful design; small white flowers. Excellent ground-cover for a partly shady spot. (Plants only.)
- TARRAGON. *Artemisia dracunculus*. Perennial. Pungent rich green leaves. Used for flavoring vinegar, salads and fish sauces. (Plants only.)
- THYME. Sturdy, aromatic little plants. Excellent for edging borders in herb or rock gardens. Leaves used for flavoring meats, vegetables, soups, sauces—also as a tea.
- ENGLISH. Broad leaf. *Thymus vulgaris*. Perennial. Dark green leaves; rosy-pink flowers.
- FRENCH. Narrow leaf. *Thymus vulgaris*. Perennial. Gray-green leaves; pinkish flowers.
- LEMON. *Thymus citriodorus*. Perennial. Tiny, dark, glossy leaves; purple flowers. (Plants only.)
- VIOLA. Little Johnny-Jump-Ups. A favorite in old gardens. Small old-fashioned violet. (Seed only.)
- VIOLA ODORATA. Sweet-scented English violet. (Seed only.)
- WORMWOOD. *Artemisia absinthium*. Perennial. Silky, gray-green foliage, bitter in flavor. Used medicinally and in making absinth. (Plants only.)

The descriptions and statements in the herb list above have been compiled and condensed from the writings of a number of herbal authorities whose books are included in the Cottage Herb Garden book-list.

A Postscript of Plants Not Included with the Herbs:

- BOXWOOD. *Buxus suffruticosa*. Pot-grown cuttings from historical Boxwood in the Bishop's Garden.
- FIRE THORN. *Pyracantha crataegus*.
- FUCHSIA. *F. fulgens*.
- HELIOTROPE. *Petasites fragrans*.
- IVY. *Hedera helix*. Associated with two Cathedrals; Washington and Canterbury in England as the original came from Canterbury Cathedral over 30 years ago.
- MAGNOLIA GRANDIFLORA.
- SPURGE. *Pachysandra terminalis*.
- YEW. *Taxus baccata fastigiata*. Well rooted cuttings from historic Irish yew in the Bishop's Garden.

PLANTS ARE PRICED at 25 cents each, and at \$2.50 per dozen, packed for shipment; the minimum order accepted for shipment is for six plants. Delivery charges are additional. Shipment by express, delivery charges collect, is recommended. Seed is priced at ~~25~~ cents per packet.

These prices do not include expressage nor postage.

DRIED HERBS FROM THE COTTAGE

Packed in glass jars bearing the Cottage Herb Garden label, in two sizes, at 25 cents and at 75 cents. For mailing gift-assortments, compartment boxes may be had to contain two, four or six of the 25-cent jars. Four 25-cent jars weigh about one pound, packed for mailing.

FOR FLAVOR: Delightful in salads, vegetables, soups and sauces, and for seasoning meats and drinks: Basil, Bay Leaf, Caraway, Chervil, Coriander, Dill, Fennel, Mint, Rosemary, Saffron (false), Sage, Savory, Sweet Marjoram, Tarragon, Thyme. And (most helpful to beginners in the use of herbs) special mixtures of Dried Herbs, specially blended and marked, as follows: Soup, Omelet, Fish Cookery (powdered), Poultry Stuffing, Veal Stuffing, Creole Cookery (powdered), Gumbo Filet (powdered), and Salad.

FOR TEAS: Chamomile, Horehound, Lemon Verbena, Peppermint, Tilleul (Linden Blossoms), Yerba Mate. And choice imported Teas as follows, priced according to size of package: Hu Kwa, 25 cents, \$1.00 and \$2.50; Jasmine, \$1.00; Tong, 50 cents.

FOR FRAGRANCE: Imported English Garden Flowers, dried and blended into old-fashioned pots-pourris, for rose-jars, linen-shelves, and handkerchief drawers; in two varieties (at present), Garden Bouquet and Old English, packed in glass jars in two sizes at 30 cents and \$1.00. Sweet Lavender and Lemon Verbena; in glass jars in three sizes, at 25 cents, 50 cents, and \$1.00; or in lavender or green organdie sachets at 25 cents each.

A VARIETY OF UNUSUAL THINGS:

FRAGRANT HONEYS from many of the States and from foreign lands, in 25-cent glass jars. These may be had in compartment boxes containing assortments of two, four or six jars. Among the many varieties usually in stock are: Alabama Cotton Blossom, Georgia Gallberry, Florida Orange Blossom, Pennsylvania Sourwood, New York Blueberry, Texas Thistle, Arizona Mesquite, California Sage, Oregon Blackberry, Canadian Wild Blossoms, Scotch Heather, Italian Locust, Mount Hymettus, Palestine. A number of these may be had also in one-pound jars, at prices varying from \$1.00 to \$2.00 according to variety.

OLD FASHIONED HOREHOUND DROPS and hard candies; lollipops of barley sugar; maple sugar squares from Vermont.

CAREFULLY CHOSEN BIRTHDAY CARDS, greeting cards for invalids, and cards for Easter and Christmas; flower prints and calendars.

CHARMINGLY ILLUSTRATED Children's Prayers, for nursery or Sunday-school walls, at 50 cents each.

HERB CHARTS for the kitchen or pantry wall, at 35 cents each.

FLOWER PLAQUES, and colorful pottery for flower display, dining-table or for the garden-terrace.

BOOKS, carefully selected, on the herb garden and on the uses of herbs; the current book list may be had on application.

SHIPMENT OF DRIED HERBS and of other articles from the Cottage may be had by mail, on orders to the amount of \$1.00 or more. The remittance accompanying the order should include an additional allowance for postage; 20 cents is suggested on the ordinary order, and any excess above the requirement will be refunded.

ORDERS AND INQUIRIES should be addressed to **THE COTTAGE HERB GARDEN, WASHINGTON CATHEDRAL, WASHINGTON, D. C.**